

DETAILS OF INSPECTION VIOLATIONS
CORRECTIVE ACTION STATEMENT

| NO. | LOCATION DESCRIPTION | REF. | POINTS | CRITICAL |
|--|----------------------------|------|--------|----------|
| 1 | REGATTA BAR | 33 | 0 | No |
| MOLD AND CIGARETTE BUTTS WERE NOTED IN THE DECK DRAIN INSIDE THE TECHNICAL COMPARTMENT AT THE PORT END OF THE BAR. | | | | |
| CORRECTED – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL. | | | | |
| 2 | REGATTA BAR | 30 | 0 | No |
| THE "WASH HANDS OFTEN" SIGN WAS NOT POSTED OVER HANDWASH SINK. | | | | |
| CORRECTED – SIGN POSTED OVER HANDWASH SINK | | | | |
| 3 | REGATTA BAR PANTRY | 33 | 0 | No |
| THE DECK WAS SOILED. | | | | |
| CORRECTED – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL. | | | | |
| 4 | REGATTA BAR PANTRY | 26 | 3 | Yes |
| SEVERAL SOILED GLASSES WERE STORED AS CLEAN IN THE DISH RACKS. | | | | |
| CORRECTED – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL. | | | | |
| 5 | REGATTA BAR PANTRY | 28 | 2 | No |
| A CLEAN CUTTING BOARD WAS STORED ON A SOILED GARNISH CONTAINER LID. | | | | |
| CORRECTED – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL. | | | | |
| 6 | PAVILION BAR | 21 | 1 | No |
| LOOSE TAPE WAS NOTED ALONG THE BOTTOM EDGE OF THE BAR COUNTER. THIS TAPE WAS USED TO SECURE THE COMPUTER WIRES TO THE BAR. | | | | |
| CORRECTED – COMPUTER WIRES SECURED AND HOUSED PROPERLY. | | | | |
| 7 | PAVILION BAR PANTRY | 19 | 0 | No |
| A TRAY OF BEVERAGES WAS STORED ON A SOILED KEG. | | | | |
| CORRECTED – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL. | | | | |
| 8 | PAVILION BAR PANTRY | 28 | 2 | No |
| WET PLASTIC TUMBLERS WERE STORED STACKED INHIBITING AIR DRYING. THE TUMBLERS WERE WET. | | | | |
| CORRECTED – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL. | | | | |
| 9 | WINTER GARDEN BAR | 21 | 1 | No |
| WRAPPED BEVERAGE LINES WERE LYING ON THE BOTTOM OF DECK SINK MAKING THIS AREA DIFFICULT TO CLEAN. | | | | |
| IN PROGRESS – VENDOR TO SECURE LINES TO MORE EASILY FACILITATE PROPER CLEANING. | | | | |
| 10 | QUEEN'S BAR PANTRY | 19 | 0 | No |
| A BIN OF FRUIT WAS STORED ON THE DECK IN THE WALK-IN UNIT. | | | | |
| CORRECTED – STAFF RE-INSTRUCTED IN PROPER STORAGE PROCEDURES | | | | |
| 11 | QUEEN'S LOUNGE | 33 | 0 | No |
| MOLD WAS NOTED IN THE DECK SINK IN THE TECHNICAL PANEL AT THE BAR ENTRANCE. | | | | |
| CORRECTED – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL. | | | | |

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| 12 | QUEEN'S BAR PANTRY BINS OF BEVERAGE BOTTLES WERE STORED ON THE DECK IN THE WALK-IN UNIT. CORRECTED – STAFF RE-INSTRUCTED IN PROPER STORAGE PROCEDURES | 19 | 0 | No |
| 13 | QUEEN'S BAR PANTRY GLASSRACKS WERE STORED ON THE DECK. CORRECTED – STAFF RE-INSTRUCTED IN PROPER STORAGE PROCEDURES | 28 | 2 | No |
| 14 | GARDEN LION BAR THE WRAPPED SODA LINES WERE LAYING IN THE DECK SINK MAKING THIS ARE DIFFICULT TO CLEAN. IN PROGRESS – VENDOR TO SECURE LINES TO MORE EASILY FACILITATE PROPER CLEANING. | 21 | 1 | No |
| 15 | CREW BAR PANTRY AN OVER-TURNED FOOD BIN WAS USED AS A STORAGE RACK IN THE WALK-IN UNIT. CORRECTED – STAFF RE-INSTRUCTED IN PROPER STORAGE PROCEDURES | 28 | 2 | No |
| 16 | BARS GENERAL THE WHITE PLASTIC PANELS IN THE UPPER COMPARTMENTS OF THE ICE MACHINES WERE SOILED IN SEVERAL ICE MACHINES. CORRECTED – A ROUTINE CLEANING/MAINTENANCE PROGRAM IS IN PLACE AND WILL BE LOGGED IN AMOS W. | 26 | 3 | Yes |
| 17 | FOOD SERVICE GENERAL THE WATER AT A NUMBER OF THE HANDWASH SINKS THROUGHOUT THE FOOD SERVICE AREAS OF THE VESSEL WERE TOO HOT TO ALLOW FOR EFFECTIVE HANDWASHING. TEMPERATURES WERE TESTED AT 122 °F AND 130°F. CORRECTED – ALL HANDWASH SINKS CHECKED AND SET TO TEMPERATURE TO FACILITATE PROPER HANDWASHING. | 29 | 0 | Yes |
| 18 | 4 DECK 1 BEDROOM PANTRY ICE WAS NOTED IN THE HANDWASH SINK. CORRECTED – STAFF RE-INSTRUCTED THAT HANDWASHSINKS TO BE USED ONLY FOR HANWASHING. | 29 | 0 | Yes |
| 19 | 5 DECK 1 BEDROOM PANTRY A SOILED RACK OF GLASSES WAS STORED ON THE CLEAN STORAGE SHELVING UNIT. THE GLASSWASH UNIT WAS OUT OF ORDER. CORRECTED – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL. | 28 | 2 | No |
| 20 | CHILD ACTIVITY CENTER A SIGN INSTRUCTING CARE GIVERS TO WASH THEIR HANDS AFTER EACH DIAPER CHANGE WAS NOT POSTED AT THE DIAPER CHANGING STATION. CORRECTED – SIGN POSTED | 41 | 0 | No |
| 21 | CHILD ACTIVITY CENTER CHILD-SIZED TOILETS OR TOILET SEATS WERE NOT PROVIDED. IN PROGRESS – CHILD SIZE SEATS ORDERED. | 41 | 0 | No |
| 22 | QUEEN'S GRILL GALLEY THE SANITIZE BUCKET IN THE VEGETABLE PREPARATION AREA WAS MEASURED BELOW 50 PPM. CORRECTED – STAFF RE-INSTRUCTED IN CHECKING CHLORINE LEVELS IN SANITIZATION PROCEDURES. | 24 | 0 | Yes |

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| 23 | QUEEN'S GRILL GALLEY | 37 | 0 | No |
| HEAVY CONDENSATE WAS NOTED IN THE VENTILATION HOOD ABOVE THE SANITIZE SINK AND THE POTWASH MACHINE. CONDENSATE WAS ALSO NOTED ON THE DECKHEAD ABOVE CLEAN STORAGE RACKS. THE CONDENSATE WAS DRIPPING ONTO THE DECK AND ONTO CLEAN EQUIPMENT STORED ON THE CLEAN STORAGE RACKS. | | | | |
| CORRECTED – TEMPERATURE ADJUSTED, VENTILATION IMPROVED TO REDUCE CONDENSATION. STAFF INSTRUCTED TO REMOVE CONDENSATE AND REPORT IMMEDIATELY. | | | | |
| 24 | QUEEN'S GRILL GALLEY | 28 | 2 | No |
| CONDENSATE WAS DRIPPING ONTO CLEAN EQUIPMENT IN THE POTWASH AREA. TWO WIRE WHISKS WERE STORED AGAINST THE BULKHEAD IN THE POTWASH AREA. THE BULKHEAD WAS SOILED WITH GREASE. | | | | |
| CORRECTED – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL. | | | | |
| 25 | QUEEN'S GRILL GALLEY | 33 | 0 | No |
| THE BULKHEAD IN THE POTWASH AREA WAS SOILED WITH GREASE. | | | | |
| CORRECTED – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL. | | | | |
| 26 | QUEEN'S GRILL GALLEY | 26 | 3 | Yes |
| FOUR MESH STRAINERS WERE SOILED AND STORED AS CLEAN IN THE POTWASH AREA. | | | | |
| CORRECTED – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL. | | | | |
| 27 | TODD ENGLISH GALLEY | 26 | 3 | Yes |
| THE FLOOR MOUNTED MIXER COLLAR WAS SOILED. | | | | |
| CORRECTED – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL. | | | | |
| 28 | TODD ENGLISH GALLEY | 27 | 0 | No |
| REMOVABLE RUBBER HANDLES WERE NOTED ON SOME OF THE FRYING PANS IN THE POTWASH AREA. THE REMOVABLE RUBBER HANDLES HAD NOT BEEN REMOVED FOR CLEANING AND, WHEN THEY WERE REMOVED, THE HANDLES WERE SOILED AND GREASY. | | | | |
| CORRECTED – RUBBER HANDLES PERMANENTLY REMOVED TO FACILITATE PROPER CLEANING. | | | | |
| 29 | TODD ENGLISH GALLEY | 26 | 3 | Yes |
| THE FRYER COILS WERE SOILED WITH CARBONIZED RESIDUE. | | | | |
| CORRECTED – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL. | | | | |
| 30 | LA PIAZZA BUFFET | 27 | 0 | No |
| THE DRAIN HOLE FOR THE GRILL WAS SOILED WITH OLD GREASE. | | | | |
| CORRECTED – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL. | | | | |
| 31 | THE CARVERY BUFFET | 21 | 1 | No |
| A LARGE CRACK WAS NOTED IN THE COUNTER NEAR THE BAIN MARIE. | | | | |
| IN PROGRESS – CONSTRUCTION GUARANTEE ITEM – SHIPYARD TO RECTIFY | | | | |
| 32 | LOTUS/CARVERY GALLEY | 26 | 3 | Yes |
| THE FRYER COILS WERE SOILED WITH CARBONIZED RESIDUE. | | | | |
| CORRECTED – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL. | | | | |

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| 33 | LOTUS/CARVERY GALLEY | 27 | 0 | No |
| | THE DRAIN HOLE FOR THE GRILL WAS SOILED WITH OLD GREASE. | | | |
| | CORRECTED – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL. | | | |
| 34 | LOTUS BUFFET | 26 | 3 | Yes |
| | THE FRYER COILS WERE SOILED WITH CARBONIZED RESIDUE. | | | |
| | CORRECTED – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL. | | | |
| 35 | LOTUS BUFFET | 27 | 0 | No |
| | THE DRAIN HOLE FOR THE GRILL WAS SOILED WITH OLD GREASE. | | | |
| | CORRECTED – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL. | | | |
| 36 | LOTUS BUFFET | 21 | 1 | No |
| | A LARGE CRACK WAS NOTED IN THE COUNTER NEAR THE BAIN MARIE. | | | |
| | IN PROGRESS – CONSTRUCTION GUARANTEE ITEM – SHIPYARD TO RECTIFY | | | |
| 37 | FOOD SERVICE GALLEY | 34 | 0 | No |
| | THE WATER PRESSURE AT THE WATER FOUNTAIN WAS NOT SUFFICIENT FOR THE WATER STREAM TO CLEAR THE SANITARY GUARD. | | | |
| | CORRECTED – WATER PRESSURE ADJUSTED. | | | |
| 38 | BOARDWALK CAFÉ GALLEY | 26 | 3 | Yes |
| | THE FRYER COILS WERE SOILED WITH CARBONIZE RESIDUE. | | | |
| | CORRECTED – STAFF RE-INSTRUCTED IN CLEANING PROCEDURES AND ATTENTION TO DETAIL. | | | |
| 39 | BOARDWALK CAFÉ GALLEY | 40 | 0 | No |
| | DOORS WERE INSTALLED AT THE ENTRANCE AND EXIT OF THE BUFFET LINE WITHOUT PROTECTION TO MINIMIZE THE PRESENCE OF INSECTS, RODENTS, AND OTHER PESTS. | | | |
| | IN PROGRESS – CONSTRUCTION ITEM TO BE RECTIFIED BY SHIPYARD. | | | |
| 40 | PROVISIONS - GENERAL | 21 | 1 | No |
| | DIFFICULT TO CLEAN WOODEN PALLETS WERE NOTED IN THE FOLLOWING PROVISION AREAS; FRESH VEGETABLE, FROZEN VEGETABLE, BANANA ROOM, PASTA WALK-IN, MEAT FREEZER, AND THE FLOUR STORAGE AREA. | | | |
| | IN PROGRESS – STAINLESS STEEL PALLETS ON ORDER. | | | |
| 41 | PROVISIONS / FROZEN VEGETABLES | 19 | 0 | No |
| | ICE WAS NOTED ON SEVERAL BOXES. IT APPEARED THAT THE MOISTURE HAD DRIPPED FROM THE DECKHEAD. | | | |
| | CORRECTED – SETTINGS ADJUSTED. | | | |
| 42 | FRESH FRUIT WALK-IN | 38 | 0 | No |
| | A COLD ROOM JACKET WAS FOUND SETTING ON TOP OF BOXES OF FRUIT. | | | |
| | CORRECTED – STAFF RE-INSTRUCTED IN PROPER STORAGE OF PERSONAL/UNNECESSARY ITEMS. | | | |
| 43 | BAKERY | 21 | 1 | No |
| | THE OUTER SHEATH OF THE POWER CABLE TO THE FLOOR MIXER NEAREST THE COLD ROOM WAS SEPARATED FROM THE BULKHEAD MOUNT. | | | |
| | CORRECTED – POWER CABLE REPAIRED. | | | |

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| 44 | BAKERY | 22 | 0 | No |
| | THE POT WASHING MACHINE WAS LABELED OUT OF ORDER. THIS UNIT HAS BEEN OUT OF ORDER SINCE DELIVERY OF THE VESSEL. | | | |
| | IN PROGRESS – CONSTRUCTION ITEM TO BE RECTIFIED BY SHIPYARD. | | | |
| 45 | BAKERY | 22 | 0 | No |
| | THE MOUNTED THERMOMETER ON THE SANITIZE SINK WAS OUT OF CALIBRATION. THE MANUAL READING WAS 174°F AND THE MOUNTED THERMOMETER READ 158°F. | | | |
| | IN PROGRESS – NEW THERMOMETER TO BE INSTALLED. | | | |
| 46 | VEGETABLE PREPARATION | 20 | 0 | No |
| | THE VOLRATH VEGETABLE CUTTER WAS CORRODING AND HAD DIFFICULT TO CLEAN SLOTTED SCREWS IN THE FOOD CONTACT AREA. | | | |
| | CORRECTED – UNIT DISCARDED, TO BE REPLACED WITH MORE EASILY CLEANABLE EQUIPMENT. | | | |
| 48 | VEGETABLE PREPARATION | * | 0 | No |
| | THE FRUIT WALK-IN WAS LABELED OUT OF ORDER AND HAD BEEN SINCE THE VESSEL DELIVERY. | | | |
| | CORRECTED. | | | |
| 48 | VEGETABLE PREPARATION | 16 | 5 | Yes |
| | THREE PLASTIC CONTAINERS OF CUT MELONS WERE FOUND WITH TEMPERATURES OF 50° AND 47°F. THESE HAD BEEN PLACED IN THE WALK-IN APPROXIMATELY 2 HOURS PRIOR. | | | |
| | HOWEVER, A PLASTIC CONTAINER OF TOMATOES, THAT HAD BEEN IN THE WALK-IN FOR MORE THAN 12 HOURS WERE FOUND WITH INTERNAL TEMPERATURES OF 56°F. WHILE THE TOMATOES ARE NOT CONSIDERED POTENTIALLY HAZARDOUS IT DID INDICATE THAT IT WAS NOT LIKELY THAT THE MELONS WOULD CHILL TO A TEMPERATURE OF 41°F WITHIN FOUR HOURS. | | | |
| | CORRECTED – STAFF RE-INSTRUCTED IN PROPER COOLING PROCEDURES – TEMPERATURE CHECKS TO BE LOGGED AND SUPERVISED. | | | |
| 49 | VEGETABLE PREPARATION | 34 | 0 | No |
| | THE VACUUM DISPOSAL SYSTEM WAS OUT OF ORDER. | | | |
| | IN PROGRESS – SPARE PARTS ON ORDER. | | | |
| 50 | MAIN GALLEY / SOUP AND SAUCE STATION | 26 | 3 | Yes |
| | THE DRAIN VALVES OF THE STEAM KETTLES WERE FOUND SOILED WITH FOOD RESIDUE. THESE VALVES HAD NOT BEEN DISASSEMBLED FOR CLEANING. | | | |
| | CORRECTED – ALL STAFF REMINDED OF STANDARD OPERATING PROCEDURE OF DISASSEMBLING EQUIPMENT TO ENSURE PROPER CLEANING. | | | |
| 51 | MAIN GALLEY / COLD LARDER | 16 | 5 | Yes |
| | A TRAY OF BULK CHESSES WERE FOUND STORED IN THE PASS-THROUGH REFRIGERATOR WITH INTERNAL TEMPERATURES OF 56°F. | | | |
| | CORRECTED – PASS THROUGH REFRIGERATOR TO BE USED FOR SERVICE ONLY AND IS PART OF TIME CONTROL SYSTEM. | | | |
| 52 | MAIN GALLEY / PASTRY | 16 | 5 | Yes |
| | NUMEROUS CREAM FILLED CAKES AND CREAM BRULEES WERE FOUND WITH INTERNAL TEMPERATURES OF 48° AND 51°F. THESE ITEMS HAD BEEN PREPARED AT APPROXIMATELY 4 AM AND THE TIME WAS 10:30 AM WHEN THE TEMPERATURES WERE CHECKED. THE DESSERTS WERE DISCARDED. | | | |
| | CORRECTED – STAFF RE-INSTRUCTED IN PROPER COOLING PROCEDURES – TEMPERATURE CHECKS TO BE LOGGED AND SUPERVISED. | | | |

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|--|-------------------------------|------|--------|----------|
| 53 | VEGETABLE PREPARATIONS | 20 | 0 | No |
| THE VEGETABLE WALK-IN TEMPERATURE WAS NOTED AT 9.0°C. | | | | |
| CORRECTED – TEMPERATURE MAINTAINED AT 4.0°C. | | | | |
| 54 | CREW GALLEY | 26 | 3 | Yes |
| THE INSIDE BASE OF A BLENDER CUP WAS FOUND SOILED WITH FOOD RESIDUE. THE BLENDER CUP HAD NOT BEEN DISASSEMBLED FOR CLEANING. | | | | |
| CORRECTED – ALL STAFF REMINDED OF STANDARD OPERATING PROCEDURE OF DISASSEMBLING EQUIPMENT TO ENSURE PROPER CLEANING. | | | | |
| 56 | BARS GENERAL | * | 0 | No |
| BRASS FITTINGS WERE NOTED BETWEEN THE CARBONATION DEVICES AND THE VENTED BACKFLOW PREVENTION DEVICES FOR THE SODA MACHINES. | | | | |
| IN PROGRESS – VENDOR HAS BEEN MADE AWARE OF CONSTRUCTION DEFICIENCY AND IS RECTIFYING MACHINES TO ADDRESS DEFICIENCY. | | | | |